

We invite you on a journey through our garden...

£35.00 including a glass of Prosecco

The Savoury Side

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Classic Coronation chicken brioche bun

Our exploration begins with a familiar flavour and scent: The turmeric in our conservatory is just one of the spices required to make our curry paste and gives this classic recipe its vibrant yellow colour.

Scottish smoked salmon bagel, lemon dill cream cheese

Dill, closely related to fennel, is grown on the rooftop of the Guildhall School of Music and Drama. It gives life and freshness to our salmon & cream cheese.

Free-range Staveley Farm egg mayonnaise with shallot & crushed black peppercorns

Piper Nigrum (black pepper) is a flowering vine in the family Piperaceae, cultivated for its fruit, which when dried are known as peppercorns. It is native to south India and is extensively cultivated there and elsewhere in tropical regions. In our Conservatory you will find vines in one of the beds along the pathway, so keep your eye out for them!

Ham hock and pea terrine, pear & ginger chutney

Pear is a type of deciduous tree that belongs to the family of roses and there are over 3,000 varieties. Zingiber Officinale (ginger) is grown in abundance in our conservatory and when infused with pear, makes delicious chutney.

Goat's cheese panna cotta with lemon curd

The conservatory lemon trees prefer to be outside, so are often pulled out by the gardeners onto the roof top to enjoy the breeze.

The Sweet Side

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Sweet chocolate cone, chilli ganache

Chillies have been growing here since it opened in 1984 and they are grown in the south east corner of the conservatory, where the nature light warms them slowly to allow the fragrant spice to develop and mature. The roasted creaminess of the Caramelia chocolate works perfectly with the heat of the tropically grown chillies

Passionfruit and mascarpone délice

Our Passiflora Edulis (passion fruit vine) lives up against the wall of our gardener's office!

Traditional Bakewell tart toasted almonds

Almonds are one of the lowest calorie nuts and are 100% reliant on bees to grow. Did you know we have our own beehives at the Barbican?

Chocolate banoffee, crisp chocolate cone, caramelised banana and sweet cream

Our gardeners have been successfully growing bananas for the last five years. Paired together with chocolate the two are a lovely match.

Plain & fruit Scones with strawberry jam & Cornish clotted cream

It is too warm for strawberries in the conservatory, but we grow them outside. They are the first fruit to ripen each spring and are technically not berries, they're accessory fruit and the average strawberry has 200 seeds.

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Organic loose-leaf Tea or Cafetiere Coffee

English Breakfast tea or an herbal infusion.
Our coffee is Fairtrade

Your table sitting is for 1.5hrs from the booking time shown on your ticket, so please don't be late!

*Prices include VAT but exclude service, which is much appreciated and paid in full to the staff.
Please be note that our kitchen contains nuts and we cannot guarantee that traces of nuts will not be found within our products.
Please inform us of dietary requirements at least 48 hours in advance by contacting afternoontea@barbican.org.uk*